

1 *ent B* 5. A beverage according to claim 1 in which the stabilizer comprises  
2 vegetable gum selected from the group of guar gum, locust bean gum and xanthan gum or a  
3 mixture of any of them.

1 6. A beverage according to claim 1 in which the stabiliser is a dextrin or a  
2 mixture of dextrins.

1 7. A beverage according to claim 5 in which the stabiliser consists  
2 essentially of a mixture of locust bean gum, pectin and xanthan gum in the ratio of about  
3 35:15:3.

1 8. A beverage according to claim 5 in which the stabiliser consists  
2 essentially of a mixture of sugar, locust bean gum, pectin and xanthan gum in the ratio of  
3 about 47:35:15:3.

1 9. A beverage according to claim 4 in which the mixer is selected from  
2 the group of water, water-based mixers and dairy-based mixers, including milk, cream and  
3 yoghurt.

1 10. A beverage according to any one of claims 1, 5 or 6 further comprising  
2 one or more additives selected from the group of preservatives, colourants, flavourants and  
3 sweeteners.

1 11. A beverage according to any one of claims 1, 5 or 6 further comprising  
2 one or more of citric acid, modified fats, air or emulsifying agents, gelling agents, thickening  
3 agents, anti-foaming agents and firming agents.

1 12. A beverage according to any one of claims 5 or 6 consisting essentially  
2 of a stabiliser, alcohol, citric acid, water, sweetener and one or more additives selected from  
3 the group of preservatives, colourants, flavourants and sweeteners.

1 13. A beverage according to any one of claims 1, 5 or 6 further comprising  
2 fruit.

1 14. A method for preparing a freezable alcoholic beverage, including the  
2 step of mixing an alcohol-water solution and a stabiliser so that the stabiliser is dissolved in  
3 the alcohol-water solution and the beverage is then frozen.

1 *locust* 15. A method according to claim 14 in which the stabiliser consists  
2 essentially of a mixture of locus bean gum, pectin and xanthan gum in the ratio of about  
3 35:15:3.

1 16. A method according to claim 14 in which the stabiliser consists  
2 essentially of a mixture of sugar, locust bean gum, pectin and xanthan gum in the ratio of  
3 about 47:35:15:3.

1 17. A method according to any one of claims 15 to 16 further including the  
2 step of first dissolving sugar in water before adding to the alcohol-water solution and the  
3 stabiliser.

1 18. A method for preparing a freezable alcoholic beverage, including the  
2 steps of:  
3 dissolving sugar in warm water to form a sugar solution;  
4 preparing a solution of citric acid dissolved in water and mixing it into the  
5 sugar solution;  
6 separately mixing a stabiliser evenly into hot water and allowing it to hydrate,  
7 before adding this mixture to the mixture of solutions of step (b);  
8 subsequently adding an alcohol solution or emulsion to the mixture of  
9 solutions of step (c);  
10 adding cold water to make up a predetermined volume.

1 19. The method of claim 18 further including after step (d) the step of  
2 adding one or more additives selected from the group of preservatives, colourants and  
3 flavourants.

1 20. The method of claim 18 or 19 in which stabiliser comprises dextrin or  
2 a mixture of dextrans.

1 21. The method of claim 18 or 19 in which stabiliser consists essentially of  
2 a pre-mix of sugar, pectin, locus bean gum and xanthan gum.

1 22. A method according to claim 21 in which a preservative is added to the  
2 initial sugar-water solution of step (a) before the addition of the citric acid.

23. A method according to claim 22 in which the preservative is sodium benzoate.

24. A method according to claim 21 in which the alcohol solution is wine.

25. A method according to claim 21 in which the alcohol solution or emulsion includes water, a water-based mixer or a dairy-based mixer, including milk, cream and yoghurt.

26. A frozen alcoholic beverage made according to the method of any one of claims 14 or 18.

27. A frozen alcoholic product comprising a freezable alcoholic beverage according to any one of claims 1 or 5 when contained in a package (as herein defined).

28. A product according to claim 27, in which the package is composed of foil and plastic.

29. A product according to claim 28 in which the package is composed of a nylon/polyethylene extrusion laminate.

REMARKS

The above claims are submitted to replace the claims as originally filed in PCT/AU99/01043. Examination of the application, as amended, is respectfully requested. If the Examiner believes a telephone conference would expedite prosecution of this application, please telephone the undersigned at 303-571-4000.

Respectfully submitted,

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